

# THE WEE RESTAURANT



## SAMPLE SUNDAY MENU

2 COURSES £17.50 | 3 COURSES £22.00

### STARTERS

*Roasted Tomato & Garlic Soup with Basil Oil*

*Hen's Egg in Panko Breadcrumbs with Sun Blush Tomato & Comté Cheese*

*Scottish Game Terrine with Piccalilli & Baby Leaf Salad*

*Shetland Mussels with Bacon, Basil, Pine Nuts & Parmesan Cream*

### MAIN COURSES

*Grilled Seabass with White Bean Cassoulet, Chorizo & Morcilla*

*Braised Ox Cheek with Celeriac Purée & Wilted Greens*

*Moules Frites - Mussels with Bacon, Basil, Pine Nuts & Parmesan Cream, served with Homemade Chips*

*Golden Beetroot & Goats Cheese Ravioli with Olive Oil Roasted Beetroot, Micro Greens & Toasted Almonds*

*Aged 28 Day Ribeye served with Home Made Chips or Gratin Dauphinoise, Rocket & Parmesan Salad & Café De Paris Butter (£6.50 Supplement)*

### DESSERTS

*Baked Rhubarb & Frangipane Tart with Homemade Vanilla Ice Cream*

*Chocolate Panna Cotta with Blood Orange Compote, Orange, Chocolate Soil & Biscotti*

*Iain Mellis Cheese Board with Spiced Tomato Chutney, Handmade Oatcakes & Golden Raisins*